

DECEMBER, the Debutantes



A Velvet Suit will Constitute one item of the Wardrobe

A Smart Blouse and Hat for Matinee Wear

The White Cloth Suits are jaunty and Youthful

Styles in Keeping With Youthful Charms—The Debutante Wears No Jewels—Hairdressing Even if Elaborate Must Suggest Youth—No Diamonds, But a Fortune in Furs Permissible—Dancing Frocks.

IN December most of the "buds" in the social garden make their first official bow. Early in November at the country ball up at Tuxedo they are allowed a privileged peep at the de-lights-to-be, and a week or so later some of them, carefully sheltered under the maternal wing, make a tentative appearance at the horse show and even at the opera.

But not until they have been formally "introduced" by an at-home or similar function of some sort are they considered as fairly launched on the restles, sea of society. After this they receive invitations along with their elders, and many for events arranged for their especial benefit, and their hitherto simple lives are ordered on new and unaccustomed lines.

Instead of going to bed at 10 o'clock and rising almost with the sun for a canter in the park, as in the days of the old regime, the little debutante now dances almost until sunrise and sleeps next day until it is time to be dressed for a luncheon party, to be followed by a bridge, or a matinee, tea at a restaurant or a late afternoon at-home in honor of some other debutante just blossoming out.

Then a dinner, to be followed by a look-in at the opera, and very likely after that another dance to round out the twenty-four hours.

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A Black and White Hat



A Seal Skin Turban with Coral Shaded Wings

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even grandmother dress with so much similarity, often the only point of difference in their costumes is that the youthful togs become the pretty young girl, and are anything but appropriate on the mature women. The wise mother in making ready her young daughter for a first season in society sees to it that though the new frocks, wraps and hats made to let for ceremonious occasions are of a sufficient elegance, they still have that charm of girlishness, that coquetry and jauntiness that may only be affected in the early twenties with perfect grace. And so if skirts are short the little debutante is short enough to show her slender ankles. If muffs are huge, hers are immense enough to be quite picturesque. If hats are rakish, her saucy, pretty face may stand the most rakishly tilted brim and audaciously pointed feather, yet without, she modestly poised youth and not daring in her ensemble.

A very lovely coming-out frock, brought over from Paris for a December debutante, is of white chiffon embroidered with tiny white porcelain beads, and this chiffon frock is hung over faintest pink chiffon, which, without a definite color effect, gives a softly rosy glow to the pure white. There is a straight, narrow tulle embroidered a foot deep above the ankles with the white beads and more of the embroidery decorates the top of the bodice, which is finished around the décolletage with folds of white tulle over rose tulle. The heavily embroidered chiffon tulle falls over a white satin skirt, which trails very slightly above the feet. The young debutante, of course, does not wear a train, but for impressive costumes like the coming-out gown or opera gown the skirt may drag softly around the feet.

Many charming "coming-out" costumes are of white, with a touch of silver. On very dark young girls a touch of gold is used. A lovely brunette who came out last winter wore a white chiffon frock dropped over cloth of gold, and carried a huge bouquet of vivid Jacquemont roses. A lovely young girl whose coming-out ball is planned for a night late in December will wear a gown of thin, soft, white velvet, made with a classic simplicity that will well become her tall, slight figure and regal, gold-crowned head. This velvet gown has a bodice made half of real point lace, the velvet being crossed over one side in surplus fashion. The waist line is high, and a scarf end of the lace falls to the feet over the narrow, slightly trailing velvet skirt. There are no sleeves, but three strands of pearls fall over each arm, the long, white gloves meeting these. In the hair will be worn a broad, flat band of white velvet ribbon, edged at either side with a row of pearl beads.

The pretty young thing just blossoming into society is reveling in girlhood's curls this season. Curls are at a zenith of popularity, and while every woman—much as she may yearn to—cannot avoid curls with impunity, they are the bonnie debutante's divine right, and she is making the most of them. Her evening coiffure is all aquiver with little dancing curls, which, in their careless grace, suggest youth, even though they may be most artfully arranged, and a good part of them, even an artificial acquisition, may be my little lady's part. For in these days even the debutantes do not despise false curls—if false curls be needed to complete a modish coiffure.

The hair, in front, is loosely waved or parted above the brow, with soft waves coming down over temples and ears. At the back it is dressed rather high in a chignon of the little curls which covers the entire crown, and around this big circle of curls is wound a flat ribbon band, which fastens underneath the barrette at the back of the head. The hair is dressed in the "1920" style, with a cluster of curls over each ear and a strand coiled across between the temples at the back. In other cases the hair is dressed high from the nape of the neck, the low, saucy hairdressing and being worn just now by even very young women.

Nothing makes one feel so completely grown up, so entirely ready for any social situation as an appropriate and sumptuous evening cloak. The little debutante loves the very feel of her splendid fur wrap, and even if the garment be but of satin, or even of broadcloth, she trails its folds behind her and is about her with a conscious sense of added dignity and staidness in her new estate.

Mark of the younger women this winter are wearing all-white wraps, either of white lace over chiffon, of chiffon over satin, of white satin heavily embroidered, or of the most beautiful of all—white ermine or its substitute, rabbit fur. Velvet wraps are worn by older debutantes; they are rather too heavy and regal in effect. A most lovely evening coat, at the opera debutante-to-be this season at the opera



An Afternoon Frock by Poiret

the other night, was of pearl gray tulle silk, almost covered with cherry-blossom embroidery done in Japan. The lining was of pink silk, and the wrap was delightfully youthful as well as rich and striking.

One of the prettiest debutante wraps of the season is an airy affair of pink chiffon, hung in rich folds over pink satin, and trimmed all around the edge with pink curled ostrich.

There is a deep hood, the pink satin lining of which shows at the back. The front of the wrap crosses over and fastens at the left hip with a big pink cameo-set clasp. The delicate beauty of this pink chiffon wrap with its trimming of airy ostrich can scarcely be imagined. On the lovely young debutante who wears it, its effect is almost ethereal.

Velvet is the fabric of the season, and every debutante has her little coat and skirt suit of velvet trimmed jauntily with fur. Sometimes the velvet is black, but a very dark blue. The skirts are extremely narrow, without being at all tight about the ankles, and usually there is a border of tulle or fox fur at the edge. A new notion is the line of fur also at knee height. This is graceful on a slender figure and breaks the narrow skirt with good effect. The jacket is short, clearing the hip, and usually crosses at the waist, and is decorated with ornaments. Fur bands trim the sleeves and there is a huge fur neckpiece matching the coat and dress wear alike. The black and white toque is made of velvet and fox fur with a crown of white brocade and a brilliant rhinestone ornament. The jaunty Tommy Atkins hat with its turned-back brim and rakish tilt on the head matches the smart little marquisette blouse of blue chiffon which is worn over an ordinary fine lingerie waist in the afternoon. The seal skin, in which joined wings in coral color is a late model, and there is a coral-pink facing under the brim to repeat the tone of the wings—a most becoming style for a dark young girl.

One of these is an old-blue frock by Paul Poiret, designed in what this eccentric couturier dubs "Turkish" style, with brilliant embroideries in burnt orange, scarlet and black silk combined with brass sequins, and a narrow border trimming of moleskin. Another costume is by Paquin, and is one of the pure-white models which are fashionable this winter and which seem particularly appropriate on young girls. This little Paquin suit is built of white serge with trimmings of plush fur and heavy white cord ornament. The skirt costume is a Droll model of pruned-orchid velvet trimmed with silk passementerie and Australian chain-stitch.

The three hats are charmingly suitable for debutante heads. All are on the new turban lines which are the fad for the street and dress wear alike. The black and white toque is made of velvet and fox fur with a crown of white brocade and a brilliant rhinestone ornament. The jaunty Tommy Atkins hat with its turned-back brim and rakish tilt on the head matches the smart little marquisette blouse of blue chiffon which is worn over an ordinary fine lingerie waist in the afternoon. The seal skin, in which joined wings in coral color is a late model, and there is a coral-pink facing under the brim to repeat the tone of the wings—a most becoming style for a dark young girl.

Choosing the WINTER FURS

SOME ONE has prophesied that the winter is to be a very cold one, since all the fur-bearing animals showed extra heavy coats early in the autumn. One sincerely hopes that this may be so, if only as an excuse for the wearing of the tremendous furs with which fashion has burdened woman-kind. Three, four and often five entire animal skins are flung over my lady's shoulders in the form of a "scarf" or "neckpiece," and the cascade of brushes, paws and tasseled trimmings often falls far below her waist.

Muffs are as large in proportion as neckpieces, and some of the most fashionable models measure the best part of a yard across and cover the front of the figure from waist to knee. No wonder short coats are in favor! With the huge furs of the moment, a heavy, full-length garment would undoubtedly be the last straw to break the suffering wearer's endurance if not her back.

The woman who has saved up, or been presented with a hundred dollars for a new set of furs will find that it does not go as far as she anticipated when she begins to shop for her furs. A year or two ago a really handsome set of fox or even of mink would have cost \$100, but now a moderate amount of wear pulls the pretentious shop where the pelts come directly from trapper to maker. But one business is there such opportunity for deceiving the ignorant and inexperienced. Thin pieces from the edges of handsome skins are often sewed together by a multitude of tiny stitches and made to present a very fair appearance until a moderate amount of wear pulls the patchwork apart and reveals the deception.



A COLLAR AND MUFF OF THE POPULAR POINTED FOX

As the prices of furs are somewhat like those of drugs—they are volatile, not arbitrary but may be substantially boosted by such matters as rent, reputation and the running expenses of a smart establishment—the wise woman shops about thoroughly before deciding finally upon her winter furs. For example, a set of black fox, offered on 5th avenue for \$150, may sometimes be a moderate amount of wear pulls the pretentious shop where the pelts come directly from trapper to maker. But one business is there such opportunity for deceiving the ignorant and inexperienced.

Just now brown furs are again in high favor after several seasons of preference for black. Seal skin, mink, fisher, fitch, opossum, skunk, is, other and mole-skins are all included under brown furs and are used as trimmings and also in neckpieces and muffs. Blue fox, strange as it may sound, is also a brown fur of great beauty. Genuine "blue" fox is very rare and very expensive, but one sees occasional sets of this fashy pelt matching fawn-colored lustrous coats from Paris.

Mink is the reliance of the average woman looking for brown fur, but mink is really not at all an economical pelt, for even the expensive quality fades rapidly, and the luster and richness of the fur soon disappears, leaving a flat, hard and unbecoming surface. There are dreadful imitations of mink, with hand-colored stripes on ordinary brown squirrel pelt, and there is the "eastern" mink, which is really a creditable imitation of the genuine pelt and is much used for coat linings and trimmings.

But the woman who wants to get her money's worth in brown furs will select skunk, opossum or fisher. Skunk, in spite of its unsavory name, is really a beautiful pelt and comes very near in appearance to the fabulously priced Russian sable, with three times the durability of the latter perishable fur. A set of skunk furs should not prove prohibitively expensive, and a neckpiece and muff to match of Hudson seal trimmed with skunk would be very smart with a creditable imitation of the genuine pelt and is much used for coat linings and trimmings.

der, the brushes hanging at front and back, the face rising flowerlike from its huge ruff of fur.

Lynx and pointed fox are still high favorites with many women, who appreciate the becoming qualities of the soft black pelts against the skin. Pointed fox is an expensive luxury, but very good sets of dyed black fox—really the humble red fox of the fields cleverly colored—may be had for a reasonable figure. Black fox is much more durable than lynx, which retains its beauty only a short time. Lynx should never be selected by a woman who travels much in crowded vehicles, for the long hairs which constitute the chief beauty of this fur are soon pulled out by being rubbed against heavy garments.

Of the gray furs, wolf and the new favorite, Adelaide chinchilla, are the most practical choice. This Australian chinchilla has the same velvety texture of ordinary chinchilla, but is more durable and somewhat less expensive. Australian opossum is a tawny fur, which is also very fashionable just now. There are detectable little shaggy waves, like scarfs with kimono sleeves attached, made of this pretty Adelaide chinchilla, and the long hairs which constitute the chief beauty of this fur are soon pulled out by being rubbed against heavy garments.

Judy bag muffs, named for a certain popular actress, who exploits no less than five of the curious muffs in her play this season, is the hit of the winter. These Judy bags are made of fur or of black rimmed with fur and in huge bag shape, the hands being thrust into the sides of the bag near the top and the lower portion falling in a long point tipped with a heavy tassel. The fabric muffs, trimmed with fur, is quite as smart—and even



NINE LITTLE MINKS MADE THIS SET

smarter than the all-fur muffs for dressy wear, and the ultra chic notion is to have both a muff and a very ornamental reticule to match the fur neckpiece, and perhaps also a jaunty fur toque. These reticules are of some rich brocade or Persian patterned stuff and they hang from the arm on a long tasseled cord in very quaint fashion.

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December Sunday Menu.

BREAKFAST.
Warm Baked Apples with Cream.
Cereal.
Country Sausage.
Buckwheat Cakes.
Coffee.

DINNER.
Cream of Carrot Soup.
Pickled Tomatoes.
Roast Pork.
Baked Potatoes.
Creamed Onions.
Tomato Jelly Salad.
Poor Man's pudding.
Custard.

SUPPER.
Baked Beans.
Steamed Brown Bread.
Canned Blackberries.
Chile Sauce.
Cream Cheese.
Tea.

The Wrapping of Mail Matter.

This calls for special care at this season, where the mail boxes are stuffed to the bursting point. In case of articles liable to break the inside box or wrapping should be surrounded by excelsior, tissue paper or other elastic substance. In doing up any package wrap first in tissue paper, using enough to give the parcel body. Tie with ribbon or twine. Then if possible pack in a pasteboard box, be covered in turn with a medium grade manilla paper, tied with a good strong, but not too heavy, twine. In tying parcels tie the string as tightly as possible without hurting the article wrapped.

In expressing a parcel set a valuation upon it, and do not forget to declare quite frankly what the package contains, as express charges are in some cases based upon the character of the contents. For instance, candy and cigars are now sent registered by the express companies of their own free will, as such commodities have in times past proved so alluring to the clerks that the companies preferred to safeguard themselves against possible claims for loss.

Homemade Christmas Goodies.

For the boy or girl away from home for the holidays, for the invalid or the

Christmas Hints for Housewives.

young couple doing light housekeeping in the great cities, for the old folks at home no longer strong enough to do any fancy thing that money can buy, but appreciates to the full the dainty homemade dishes that even the high-priced foreign cook cannot attain, there are few gifts more certain to go to the right spot than cakes, jellies, puddings or candies made in home kitchens. One of the most alluring holiday packages seen in one of the New York City is a small case of home-made jellies and preserves put up in clear little glass jars, each with a label of a small fancy Christmas card.

There is orange marmalade, pear conserve, grape and orange conserve, and apple sauce, and many other preserves. Of course, the contents of these glasses can be varied to suit circumstances and known individual preferences, but always make acceptable Christmas presents, while little individual plum puddings of mince, and nutmeg, and other Christmas cheer in their very aroma.

In case you have not your recipes for these various goodies at hand, here are some placed at your service.

Grape and Orange Jam.

To six pounds grapes allow two pounds raisins, four pounds of sugar and four oranges. Cut off the thin yellow rind of the oranges and chop the together with the seeded raisins. Pulp the grapes and add the orange peel, cut into the colander. Add to the skins, cook fifteen minutes, add raisins, orange peel, juice, and sugar and simmer gently until jellied.

Orange and Honey Marmalade.

Grate the yellow rind from two pounds oranges and add to it two pounds strained honey. Take all the juice and pulp from twelve other oranges. This should make at least a quart. Add this to the honey. Put in the preserving kettle and simmer gently for half an hour. Empty into little tumblers or stone pots and when cold cover with oiled paper or paraffin.

Grape Fruit Marmalade.

Cut off the yellow rind of grape fruit. Put in salted water and boil until translucent. Drain, soak in fresh cold water two hours. Cut off any of the white pulp that remains and slice, then removing all of the white fiber and the seeds. Put the pulp and juice together in a kettle, add equal quantity of sugar, and cook one and one-half hours, or until it jellies.

Orange and Grapefruit Marmalade.

Another excellent rule for orange and grapefruit in combination is this: To six large navel oranges allow three grapefruit and the juice of six lemons. Boil the fruit whole separately until soft enough to pierce. Let stand overnight in the water in which they were boiled. In the morning cut in halves, and from the grapefruit scrape all the pulp and force through the colander to remove the seeds. Cut the rind fine with sharp knife; do the same with the oranges, only the pulp and all because they have no seeds. Save all juice. To the shaved skin add two quarts of cold water, measure and add one and one-half times the quantity of sugar, having both the sugar and juice hot. When thoroughly cooked together add the lemon juice and cook to a thick syrup. Pour in glass jars, setting the tins in a close covered

leave uncovered a day or two, then seal with paraffin.

Another Orange Marmalade.

One each orange, lemon and grapefruit. Shave very thin, rejecting seeds and cores. Use all peel and pulp. Measure, add three times the amount of water and let stand in an earthen dish overnight. Next morning boil for one hour, and another night; in morning add an equal amount sugar and boil until it jellies. The jelly should be amber colored and very well defined. This makes twelve glasses.

The Christmas Plum Pudding.

While all English recipes for mince pies and plum pudding call for brandy, the American housewife may substitute, with advantage grape juice, orange juice or the rich juice of elderberry or quince.

All the ingredients of a plum pudding must be well mixed by kneading, then packed and tied securely, leaving but little room for the pudding to swell. A last word of caution is, no case to allow the water in which the pudding is cooked to stop boiling for even a moment.

A large pudding will take from eight to ten hours' boiling. For a small one five hours will suffice. Stand in water, and for one cupful finely chopped suet, one cupful each seeded raisins, sliced candied orange peel, citron, and sugar, and three cupfuls soft bread crumbs.

Mix well, add four eggs one by one, a thorough beating following each addition. Next add a half cupful each milk and fruit juice, a teaspoonful of cinnamon, a quarter teaspoonful each nutmeg, allspice and cloves and the beaten rind of lemon. When thoroughly kneaded fill the mixture into a large, well buttered and sugared mold, or little individual molds, cover with a piece of oiled paper, then a tightly fitting lid and steam eight hours.

When sending to the table, decorate with a wreath of holly and sprig of holly, and if desired, give a fluffy border of whipped cream.

Christmas Plum Cake.

Beat to a cream a cupful and a half butter with three cupfuls light brown sugar. Add half a nutmeg grated, a tablespoonful powdered cinnamon, a teaspoonful each cloves and mace, and a half level teaspoonful soda dissolved in a half cupful sour cream, and stirred in with half cupful molasses until it stops "purring." Mix all the ingredients well together, then add six eggs, one by one, beating vigorously between each addition. The easiest way here is to do the beating with the hands, as the French chefs do. Add a wineglass of fruit juice, in lieu of the old-time brandy which was considered as essential. Stir four cupfuls flour and add to the cake mixture, kneading all the time with the hands or stirring with a heavy wooden spoon.

Have ready one pound seeded currants, one pound washed and dried currants, a quarter pound shredded citron, and an eighth of a pound each candied oranges and lemon peel, chopped fine. Sprinkle this fruit with two table-spoonfuls flour, and mix well together before adding to the cake. Knead the whole ten minutes longer, then put into two brick-shaped tins lined with buttered paper, place in a moderate oven and bake very slowly for three hours, keeping close watch that they do not bake too fast. Cover with paper, if they brown too quickly on top. In case you use a gas stove, it is safer to steam the cakes two hours first, setting the tins in a close covered

steamer, then bake for the last hour with paraffin.

When cold spread with thick jam, in which finely chopped almonds have been well mixed. When this frosting is quite dry, spread over a plain icing of the almond one. As these cakes improve with keeping, the sooner they are made the better. A good plan is to mix them one day, let them rest in a cool place over night to "ripen," then bake the next day.

If desired, one loaf can be baked and the material for the other be divided into small plum cakes to send away for individual Christmas remembrances. Of course, any fruit cake mixture is too rich for little folks, and they would have preferred a plain cake, but for individual Christmas remembrances, the material for the other be divided into small plum cakes to send away for individual Christmas remembrances.

Delicious Fruit Sauce for Plum Pudding.

Boil together one cupful of water and two of sugar for ten minutes. Thicken slightly with three level teaspoonfuls arrow root or two teaspoonfuls corn starch mixed with a little cold water, simmer five minutes, then add a half cupful candied cherries cut in halves, and a few pistachio nuts, currants. Flavor with nutmeg or vanilla as preferred.

Hard Sauce for Plum Pudding.

Beat sugar gradually, two cupfuls in all, beating until very light. Add the whites of two eggs beaten to a stiff dry foam, arrange on a flat glass dish and grate a little nutmeg over it.



A FAVORITE ARRANGEMENT OF ANIMAL SKINS